

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

51293

In the Application of: )  
                            )  
Jürgen RABENHORST     )  
                            )  
Filing Date: Herewith     )     Art Unit: Not Assigned  
                            )  
Serial No. New Application     )     Examiner: Not Assigned  
                            )  
FOR: **FERMENTATION OF MONOVALENT**     )  
      **SECONDARY ALCOHOLS IN ORDER**     )  
      **TO FORM CORRESPONDING KETONES** )

**PRELIMINARY AMENDMENT**

Commissioner for Patents  
PO Box 1450  
Alexandria, VA 22313-1450

May 26, 2006

Dear Sir:

Before calculating the applicable filing fee, please amend the application as follows:

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Jürgen RABENHORST  
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**IN THE CLAIMS:**

1. (Currently Amended) Process for converting a monohydric secondary alcohol having 5 or more carbon atoms to the corresponding ketone, comprising ~~oxidation of the~~ converting said alcohol to form the said ketone by fermenting said alcohol using a bacterium of the Gluconobacter and/or Acetobacter genus in a fermentation medium.
2. (Currently Amended) Process according to claim 1, characterised in that the fermenting oxidation is brought about using a bacterium of the Gluconobacter genus.
3. (Currently Amended) Process according to claim 2, characterised in that the fermenting reaction is brought about using a bacterium of the strain Gluconobacter sp. DSM 12884.
4. (Currently Amended) Process according to ~~claim 1 one of the preceding claims~~, characterised in that the fermentation medium contains mannitol, malt extract, yeast extract, soya flour, cottonseed flour, wheat gluten, casein, casein hydrolysate, maize steep liquor, citric acid, acetic acid or mixtures of several of these constituents and has a pH of 4 to 8 at the start of fermentation.
5. (Currently Amended) Process according to ~~claim 1 one of the preceding claims~~, characterised in that before fermentation, the bacterium used for fermentation is precultivated in a cultivation medium which contains mannitol, malt extract, yeast extract, soya flour, cottonseed flour, wheat gluten, casein, casein hydrolysate, maize steep liquor, citric acid, acetic acid or mixtures of two or more of these constituents and has a pH of 4 to 8 at the start of precultivation.
6. (Currently Amended) Process according to ~~claim 1 one of the preceding claims~~, characterised in that fermentation takes place at a temperature of 20 to 40°C.
7. (Currently Amended) Process according to ~~claim 1 one of the preceding claims~~, characterised in that the dissolved oxygen concentration in the fermentation medium is less than or equal to 5%.

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8. (Currently Amended) Process according to claim 1 one of the preceding claims, characterised in that in the fermentation 2-pentanol is converted to pentan-2-one, 2-heptanol to heptan-2-one, 2-octanol to octan-2-one, 2-nonal to nonan-2-one, 1-penten-3-ol to 1-penten-3-one, 1-hexen-3-ol to 1-hexen-3-one, 3-hexanol to hexan-3-one, 3-heptanol to heptan-3-one and/or 3-octanol to octan-3-one.

9. (Original) Gluconobacter sp. DSM 12884.

10. (Cancelled)

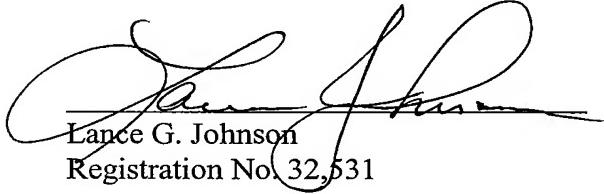
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**REMARKS**

The amendments presented herein are intended to remove multiple dependency and clarify the nature of the invention. No new matter is presented.

For the Applicants,



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